

## **SMALL PLATES**

ORANGE COCOA WHEAT ROLLS vg 8 whipped honey butter

SWEET CARROT HUMMUS GFR vg I3 grilled bread, tomato, radish, olive oil, cucumber

SMOKED TROUT DIP GFR 12 spicy buttermilk crackers, pickled crudité

FRIED GREEN TOMATO 15 pimento cheese, tomato bacon jam, crispy prosciutto

### **SALADS**

ADD TIGER SHRIMP, GRILLED CHICKEN, CATCH OF THE DAY OR SHAVED PROSCIUTTO +10

### KNIFE AND FORK CAESAR GFR 14

house dressing, parmesan, crispy sourdough

CHOP HOUSE WEDGE GFR VR I5 parmesan croutons, stilton blue cheese, pickled cucumbers, heirloom tomato, egg

HEIRLOOM TOMATO AND BURRATA GF VG I5

radish, cucumber, pea tendrils, olive oil, balsamic

## SOUPS -

CHEF'S SEASONAL SOUP OF THE DAY 12

POTATO LEEK SOUP GF V 12

### **HANDHELDS**

CHOICE OF FRIES OR JICAMA SLAW, SUB CAPRESE SALAD OR FRESH FRUIT +2, ADD BACON +4

### CRISPY TROUT TACO GFR 18

shaved lettuce, citrus jalapeño rémoulade, flour tortilla

#### WILD GAME BURGER GFR 19

pimento cheese, roasted jalapeño, grilled onions, charred tomato aioli, brioche

STEAK BURGER GFR 18 bibb lettuce, fresh tomato, cheddar cheese, charred tomato aioli, brioche

#### DEVILED EGGS AND BACON GF 13

pork rings, pickled mustard seeds, pimento filling, crispy bacon

HAND BREADED CHICKEN TENDERS GFR 15 traditional or buffalo, fries, honey mustard dipping sauce

ARTISAN CHEESE AND CHARCUTERIE BOARD GFR 24 taleggio, humboldt fog, moody blue, salame rosa, spicy capicola, soppressata, pepper jelly, pickled vegetables, honeycomb, spicy buttermilk crackers

TIGER SHRIMP GF 22 mixed greens, pea tendrils, chickpeas, pickled radish, dried fig, local honey, herb vinaigrette

HEALTHY SUMMER COBB v I8 mixed greens, avocado, fresh berries, cucumber, tomato, almond granola, coconut yogurt dressing

GREEN GAZPACHO v I4 honeydew, cucumber, avocado, spinach

BEYOND BURGER GFR v 20 lettuce, tomato, charred tomato vegenaise

CLASSIC TURKEY CLUB GFR I6 avocado, bacon, mixed greens, fresh tomato, mustard aioli

VEGETABLE WRAP GFR v I6 baby arugula, hummus, roasted pepper, tomato, cucumber, jicama

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SALADS KNIFE AND FORK CAESAR GFR CHOP HOUSE WEDGE GFR VR SANDWICHES CLASSIC TURKEY CLUB VEGETABLE WRAP V SOUPS POTATO LEEK GF V SOUP OF THE DAY

# **SWEET TREATS**

CHOCOLATE HAZELNUT MOUSSE CAKE GF 12 rich chocolate ganache, candied hazelnuts, raspberry gel

LEMON AND RASPBERRY MOUSSE CAKE GF 12

white chocolate, raspberry coulis, lemon macaron

**ORANGE CARAMEL BREAD PUDDING 14** 

vanilla crème anglaise, florentine tuile

#### SELECTION OF ICE CREAM GF 6

chocolate, vanilla, black raspberry sorbet

Due to the sustainable ranches that we proudly purchase our beef from, availability is limited on some items. Executive Chef Todd Owen | Chef de Cuisine Paul Wedekind

GF Gluten-Free | V Vegan | VG Vegetarian | GFR Gluten-Free upon Request | VR Vegan upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Special dietary menus available upon request. An automatic service charge of 20% applies to parties of 8 or more.



## **WINES BY THE GLASS**

THE WINES BY THE GLASS ARE IN A PROGRESSIVE ORDER. WINES WITH SIMILAR FLAVORS ARE LISTED IN A SIMPLE SEQUENCE STARTING WITH THOSE THAT ARE SWEETER AND VERY MILD IN TASTE AND PROGRESSING TO WINES THAT ARE DRIER AND STRONGER IN TASTE.

SPARKLING	6oz	9oz	Btl
Lunetta, Prosecco, Brut, Trentino, Veneto, Italy, DOC .187ml	14		
Cava, Chic Barcelona, Brut, Catalonia, Spain .187ml	12		
Chandon, Rosé, California .187ml	16		
WHITE			
Riesling, Chateau Ste. Michelle, Saint M, Pfalz, Germany	13	17	48
Pinot Grigio, Kris, Artist Cuvée, delle Venezie, Italy	11	15	40
Sauvignon Blanc, Decoy by Duckhorn, Sonoma County, California	15	20	54
Rosé, Day Owl, California	13	18	48
Chardonnay, Wente Vineyards, Estate Grown, Livermore Valley, California	13	18	48
Chardonnay, Kendall-Jackson, Vintner's Reserve, California	13	18	53
RED			
Pinot Noir, Meiomi, Monterey County, California	17	24	59
Pinot Noir, Elouan, Oregon	16	22	55
Merlot, Honoro Vera, Jumilla, Murcia, Spain	П	15	38
Syrah, Charles Smith Wines, Boom Boom!, Columbia Valley, Washington	15	21	60
Malbec, Terrazas de los Andes, Altos del Plata, Mendoza, Argentina	13	18	45
Cabernet Sauvignon, Louis Martini, Sonoma County, California	14	19	52
Cabernet Sauvignon, Uppercut, Napa Valley, California	15	20	53
GSM, Barossa Valley Estate, Barossa Valley, South Australia	13	18	48

## **BEER SELECTION**

DRAFT 8	REGIONAL & IMPORT 8	DOMESTIC 6
Legend Brown Ale	Dos Equis	Michelob Ultra
Blue Moon Belgian White	Modelo Especial	Bud Light
Bold Rock Hard Cider	Angry Orchard Hard Cider	Miller Lite
Basic City 6th Lord IPA	Voodoo Ranger IPA	Coors Light
Great Lakes Seasonal	Rotating Virginia Seasonal Craft	
Northern Lights IPA	Basic City IPA	
Bell's Seasonal	Heineken	
Devil's Backbone Vienna Lager	Corona	
Stella Artois	Devil's Backbone 8 Point IPA	